



## IJSLAND

CHARDONNAY 2022

### VINEYARDS

The Ijsland Chardonnay gets its name from the windswept hill where the grapes are planted.

The twin vineyards, located on the slopes of the Stormsvlei Mountains, were planted at an elevation of ±130m above sea level, in 2003 and 2004 respectively. Here, South-Easterly oceanic summer winds offer respite during hot ripening months.

The vineyards, one facing South-East, the other North-East, but both with North-South row directions, are planted in soils comprising decomposed shale and sandstone with a prominent quartz component.

Each block contributes a unique character and together, a vivacious harmony is captured in the bottle.

### WINEMAKING

Grapes were hand harvested and immediately pressed on two separate dates. Using 225 litre French-Oak barrels, ranging between 2nd and 6th fill, the juice was divided up into four barrels. Fermentation, over two separate factions, were done through wild yeast fermentation across all 6 barrels.

Cold-fermentation at around 16°C, for about 10 days, were followed by maturation in the same barrels for 12 months. During the first 6 months of maturation, battonage was done once a week.

### TASTING

**Appearance** – A pale lime-yellow colour with a clear, bright edge.

**Nose** – A lively citrus approach of lime, combined with hints of rich yellow fruit, and an inviting acidity that tempts interest.

**Palate** – The mid-palate weight is enhanced by flavours of loquat, white peach, yellow pear and a delicate note of salted butter. These richer notes are balanced against an enticing acidity on the side-palate, with lemon sherbet notes and balanced minerality.

### PAIRING

The elegant wood maturation of this Chardonnay lends the wine to enjoyment with various dishes. Served between 7°C to 12°C, fresher aspects will marry seamlessly with white meat and fish dishes. Served warmer, between 13°C to 16°C, richer notes of the French-Oak become more pronounced, perfect for heartier dishes and red meat.

### DETAILS

GRAPE VARIETAL	WINE BODY	VINEYARD YIELD	HARVEST DATE	BARREL SIZE
100% Chardonnay	Mid-Full	14 Ton / ha	10.03 & 17.03	6 X 225L
TOTAL PRODUCTION	SERVING TEMPERATURE	MATURATION POTENTIAL	SERVING GLASS	DECANTING TIME
1580 Bottles	7°C - 12°C	10 - 15 Years	Burgundy White	Not Advised

### ANALYSIS

ALCOHOL BY VOLUME	RESIDUAL SUGAR	TOTAL ACIDITY	VOLATILE ACIDITY	pH BALANCE
13.48 %VOL	2.1 g/l	7.3 g/l	0.64 g/l	3.35



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